

MORE UNCORKED

TOAST THANKSGIVING WITH THESE STAFF-RECOMMENDED NEW PRODUCTS!

CASTLE DANGER ODE IPA



Castle Danger Ode IPA, brewed in Two Harbors, Minnesota, has medium bitterness with Citra, Azacca, Amarillo and Centennial hops that lend a bright citrus and tropical fruit flavor and aroma. Great with burgers and fries. **6-pack cans, \$9.99**



DIORA PINOT NOIR

Diora Pinot Noir has a deep, intense garnet color with aromas of black cherries, brown sugar and mocha. Soft and full-bodied, this small-lot pinot noir ends with notes of spice and coffee and undertones of mushroom and truffle. It pairs well with many food combinations. **750 mL, Sale \$24.99**



BOOKER'S BOURBON 'MAW MAW'S BATCH'

Named for Booker Noe's grandmother, this bourbon has rich aromas with hints of vanilla and toasted nuts. It's slightly smoky and well balanced with a clean, long finish. "Maw Maw's Batch" was aged in barrels for more than six years. **750 mL, Sale \$39.95**

CLINE ANCIENT VINE MOURVÈDRE

Flavors of dark plum, cherry and chocolate with a hint of oak and a smooth finish. This wine has rich flavors, but will not overpower your Thanksgiving meal. Also try with grilled lamb or wild mushroom ragu. **750 mL, Sale \$13.99**

DECOY SONOMA COUNTY SAUVIGNON BLANC



100 percent sauvignon blanc from Sonoma County, this wine combines bright citrus aromas with layers of kiwi and honeysuckle. With a long and lively finish, it is light enough to serve with appetizers, but can hold up to dinner. **750 mL, Sale \$18.99**

PINE RIDGE CHENIN BLANC + VIOGNIER

One of our most popular wines for Thanksgiving, this wine is the perfect fit for those who want something in between – not too dry, not too sweet. This wine unites the crisp, honeyed fruit of chenin blanc with the plush body and juicy stone fruit notes of Viognier with no oak aging. **750 mL, \$10.95**



RUMCHATA PUMPKIN PIE

Ingredients:

6 ounces RumChata
1/2 cup brown sugar
2 large eggs
1 15-ounce can pumpkin
1 cup sweetened condensed milk
1/2 teaspoon each of cinnamon, ground ginger, nutmeg and salt
9-inch pre-made pie crust
Whipped cream for topping

Preheat oven to 425 degrees. Prepare a pie pan with the pre-made pie crust. Whisk pumpkin, brown sugar, eggs, condensed milk, RumChata, spices and salt until smooth. Pour into crust and bake for 15 minutes. Reduce temperature to 350 degrees and continue baking for 35 to 40 minutes, or until a knife inserted 1 inch from crust comes out clean. Cool and serve with whipped cream.



'LE BEAUJOLAIS NOUVEAU EST ARRIVÉ!'

Beaujolais Nouveau is almost here! By tradition, Beaujolais Nouveau is released on the third Thursday of November and not one day earlier. With its bright, violet-red hue and candied cherry aroma, these light wines are almost entirely free of tannins. That is why they do not age well and are best enjoyed around the holidays. Edina Liquor will carry two brands, Georges Dubœuf and Joseph Drouhin, beginning Nov. 19. For those who prefer a richer, more full-bodied wine, try an aged Beaujolais from Georges Dubœuf or Louis Jadot.

MONTHLY SPECIALS

LIQUOR OF THE MONTH

Stolichnaya Premium Vodka **\$23.95**
1.75 L, Reg. Price \$32.99

Templeton Rye Whiskey **\$29.95**
750 mL, Reg. Price \$39.99

WINE OF THE MONTH

Château Ste. Michelle **\$11.95**

Indian Wells Cabernet Sauvignon, Merlot, Chardonnay & Red Blend
750 mL, Reg. Price \$18.99

Horse Heaven Sauvignon Blanc **\$12.95**
750 mL, Reg. Price \$15.99

Columbia Valley Vineyard **\$10.95**

Cabernet & Merlot
750 mL, Reg. Price \$15.99

Chardonnay, Pinot Gris & Sauvignon Blanc **\$7.95**
750 mL, Reg. Price \$11.99

Gewürztraminer, Dry Riesling, Riesling & Harvest Select Riesling **\$5.95**
750 mL, Reg. Price \$10.99

BEER OF THE MONTH

Sierra Nevada **\$11.95**

Pale Ale, Seasonal, Torpedo Extra IPA, Sampler Pack & Hop Hunter IPA
12-pack bottles & cans, Reg. Price \$14.99

Specials will run 11/2/15 to 11/30/15.
No further discounts apply to these items.